IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant:	Hei et al.	Examiner:	Neil S. Levy
Serial No.:	10/678,199	Group Art Unit:	1615
Filed:	October 2, 2003	Docket No.:	163.1446USD1
Customer No.:	23552	Confirmation No.:	2139
Title:	Peroxy Acid Treatment to Control Pathogenic Organisms on Growing Plants		

SUPPLEMENTAL INFORMATION DISCLOSURE STATEMENT (37 C.F.R. § 1.97(c))

Mail Stop Amendment
Commissioner for Patents
P.O. Box 1450
Alexandria, Virginia 22313-1450

Dear Sir:

With regard to the above-identified application, the items of information listed on the enclosed Form 1449 are brought to the attention of the Examiner.

This statement should be considered because it is submitted in partial replacement of a previous Information Disclosure Statement which was not fully considered because the cited references could not be located by the Examiner. The references were previously submitted on May 4, 2004, and appear in the file wrapper on USPTO PAIR. Those references not considered on the May 4, 2004 Information Disclosure Statement are re-listed here for the convenience of the Examiner.

No representation is made that a reference is "prior art" within the meaning of 35 U.S.C. §§ 102 and 103 and Applicants reserve the right, pursuant to 37 C.F.R. § 1.131 or otherwise, to establish that the reference(s) are not "prior art." Moreover, Applicants do not represent that a reference has been thoroughly reviewed or that any relevance of any portion of a reference is intended.

Consideration of the items listed is respectfully requested. Pursuant to the provisions of M.P.E.P. 609, it is requested that the Examiner return a copy of the attached Form 1449, marked as being considered and initialed by the Examiner, to the undersigned with the next official communication.

The Commissioner is hereby authorized to charge any additional fees as set forth in §§ 38 CFR 1.16 to 1.18 which may be required for entry of these papers or to credit any overpayment to Deposit Account No. 13-2725.

Respectfully submitted,
MERCHANT & GOULD P.C.
P.O. Box 2903
Minneapolis, Minnesota 55402-0903
(612) 332-5300

Date: May 31, 2007

By: Anne M. Murphy
Reg. No. 54,327

Customer No. 23552

FORM 1449* **INFORMATION DISCLOSURE STATEMENT** **IN AN APPLICATION** (Use several sheets if necessary)	Docket Number: 163.1446USD1	Application Number: 10/678,199
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	Filing Date: October 2, 2003	Group Art Unit: 1615

FOREIGN PATENT DOCUMENTS

	DOCUMENT NO.	DATE	COUNTRY	CLASS	SUBCLASS	TRANSLATION	
						YES	NO
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	35 43 500 A1	06/11/1987	DE				X
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EXAMINER	DATE CONSIDERED

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